



ARMY BIRTHDAY MENU WORKSHEET

1. June 14, 2003 will mark the Army's 228th birthday. In accordance with Army regulatory policy the Army birthday has been added as an authorized holiday meal. The Army is celebrating and recognizing the annual Army birthday with a festive meal. The birthday meal will be served on the actual birthday, Saturday June 14, unless operational requirements preclude. Alternate dates for the birthday meal are Friday, 13 June or Sunday, 15 June. The meal will be offered at either the lunch or dinner period. If served on a weekend were the normal feeding plan is to offer a Brunch and Supper meal either meal period is acceptable.
2. The Army Center of Excellence, Subsistence, has developed a special menu (attached) for this year's Army Birthday celebration. When the birthday holiday menu is served in a dining facility the headcount earnings for that meal will be increased by 25% of the BDFA.
3. The Army Food Management Information System (AFMIS) has been programmed and will permit the dining facility to earn the meal credit plus 25%.
4. Army Center of Excellence Subsistence POC's are CSPD, DSN 687-4862 or 804-734-4862 or QUAD, DSN 687-3366 or 804-734-3366.

APPETIZERS/SOUP

French Onion Soup (P-4-1)
Crackers (SOP)
Buffalo Wings w/Ranch Dressing (SOP)
Fried Mozzarella Sticks (SOP)

ENTREES (Main Line)

Grilled Steak (L-7-1) w/ Sautéed mushrooms & onions (Q-30-1)
Barbecued Chicken (L-146-1)
Spinach Lasagna (L-9)
**Cheesy Bacon Burger(N-29-3)
Consider using pre-cooked burger (*Zartic—5.1oz beef steak/burger) with large hearty grain roll. This is a cost effective item to offer on both the Main Line and Short Order.
Barbecued Spareribs (3 ribs per portion St. Louis cut) (L-7)
Southern Fried Catfish (L-56-1)

ENTREES (Short-Order)

****Cheesy Bacon Burger(N-29-3)**

Consider using pre-cooked burger (*Zartic—5.1oz beef steak/burger) with large hearty grain roll. This is a cost effective item to offer on both the Main Line and Short Order.

Cheese Steak Sandwiches (N-3-1) / local SOP Philly-style Steak & Cheese Sub

Grilled Bratwurst (L-88-3) w/Sauerkraut (Q-45-5)

Chicken Fajitas (L-43-1) with Salsa (O-7-1) and Guacamole (M-52)

Meatless Thick Crust Pizza (L-165-1)

French Fries (Q-45-1)

Onion Rings (Q-35-1)

SANDWICH BAR

Submarine Sandwich (N-19)

Variation: Local SOP – “Finish your Own” submarine sandwich (ham, turkey, mozzarella/provolone cheese, and leave off condiments) and cut off portion (of a 6-ft sub) desired by diner. **(Note:** Special Bread Order Required – 6 foot).

“Finish your Own” variety of veggies, condiments, sauces (shredded lettuce, thin sliced tomatoes & cucumbers, sliced onions, sliced black olives, sliced pickles, green pepper rings, mild peppers, hot peppers, oil, vinegar, mayo, mustard, catsup, ranch dressing, thousand island dressing, hot sauce, BBQ sauce, “A-1” style sauce, horse radish, oregano, parmesan cheese, salt and pepper).

STARCHES (Main Line)

Macaroni & Cheese 9F-1)

Baked Beans (Q-2) Can be put on Self Serve Potato Bar if necessary.

POTATO BAR

Baked Potato (Q-44)

With optional sour cream, bacon bits, shredded cheese, margarine.

Baked Sweet Potato (Q-66)

With optional cinnamon and sugar, brown sugar, margarine.

VEGETABLES

Corn on the Cob (Q-111)
Broccoli w/ Cheese Sauce (Q-24)
Southern Style Collards (Q-29-1)

SALADS

Potato Salad (M-40)
Coleslaw w/ Creamy Dressing (M-9) AND/OR
Coleslaw w/ German Vinegar Dressing (M-27)
Salad Bar (M-G) (SOP)
Short-Order Condiment Bar (SOP)
Pasta Salad (M-32-2)
Macaroni Salad (M-34)

BREADS & ROLLS

Hot Dinner Rolls (D-33) OR
Brown & Serve Rolls (D-33-1)
Assorted Sliced Breads (white, wheat/multigrain, rye/pumpernickel)
Toasted Garlic Bread (D-7) accompanies the lasagna if offered on Main Line.

DESSERTS

Army Birthday Cake (DISPLAYED) Prepare in Facility or Locally Purchased
Banana Split / Soft-Serve Ice Cream (J-11)
With fudge sauce, butterscotch sauce, caramel sauce, pineapple sauce, strawberry prices, whipped topping, nuts, and Oreo pieces
Watermelon and other Seasonal Melon Slices
"Build Your Own" Strawberry Shortcake (G-16-1)
Assorted Seasonal Fresh Fruit: Plums, Peaches, Nectarines, Berries